
CAPE MENTELLE SAUVIGNON BLANC SEMILLON 2010



CAPE MENTELLE TAKES A MINIMAL APPROACH TOWARDS THIS CLASSIC MARGARET RIVER BLEND. THE AIM IS TO PRESERVE AS MUCH FRUIT INTENSITY AND REGIONAL CHARACTER AS POSSIBLE, WHILST PROVIDING A FULL FLAVOURED DISTINCTIVE WHITE WINE. THE STYLE ACCENTUATES THE FRESH FRUIT CHARACTERS OF BOTH VARIETIES WITH THE ADDED COMPLEXITY AND PALATE WEIGHT OFFERED BY A SMALL PORTION OF BARREL FERMENTATION.

TASTING NOTE

APPEARANCE:

Pale straw with lime hues.

NOSE:

Freshly cut passionfruit, lime rind and wild blackberry feature with fragrant jasmine and sweet cinnamon quill.

PALATE:

Delicate yet full, the palate is distinctively lemon and lime with subtle star anise, lemongrass and clove. Richness and weight are balanced with fresh acidity, giving direction and finesse.

FOOD PAIRING:

Stir fried manna crab with ginger, bamboo and shallot.

CELLARING:

Drink young and fresh.

BLEND:

54% sauvignon blanc, 46% semillon.

TECHNICAL NOTE

VINEYARD:

The lion's share of the fruit came from the cooler southern half of the region including our Chapman Brook Vineyard. Various canopy management methods are used, with the objective being to maximise fruit flavour development. The typical soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel.

THE SEASON:

The 2010 harvest in Margaret River continues a run of excellent vintages, again marked by a very dry and mild summer. The only significant rainfall for the vintage period was not until mid-April ensuring an excellent ripening period with fruit retaining pristine varietal flavours, great concentration and intensity.

WINEMAKING:

When harvesting sauvignon blanc and semillon the emphasis is placed on capturing vibrant, fresh flavours with clean acidity. Fruit is generally machine harvested at night to take advantage of the cooler temperatures. Fermentation takes place in stainless steel tanks with around 15% of the blend fermented in a combination of new and seasoned French and American oak barriques. The wine was assembled after four months on lees and bottled in July 2010.

ANALYSIS:

13% alcohol, 6.7g/l total acidity, 3.18 pH.

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